

NEW IN LINE OF TOAST

EXCELLENT DISHES MEANT TO BE SERVED WITH VEGETABLES.

For Preparation of Celery the Outside Stalks Should Be Used—Anchovy Toast Delicious—When Made With Cheese.

Celery Toast—For this the outside stalks of celery can be used. Cut them into inch lengths, put them over the fire in enough hot water to cover them, and stew until the celery is tender. Remove from the water and add to a cup of this an equal quantity of milk, thicken with a heaping tablespoonful each of butter and flour, stir until smooth and thick, return the celery dice to the salt and pepper to taste, and pour over dipped and buttered toast or over fried bread.

Anchovy Toast—Make your toast; after trimming off the crust butter liberally and spread sparingly with anchovy paste. Place together a tablespoonful of butter and one of flour, pour upon them a cupful of milk, stir until it is thick and smooth and put into it two hard-boiled eggs, chopped coarsely. When the eggs are hot through, pepper to taste—the anchovy will probably supply enough salt—and pour the egg sauce on the anchovy spread toast.

This is more a relish than a main dish, but if you choose to make more sauce and double the quantity of egg used you can have a good dish for Sunday night supper or for a family or even a company lunch.

Cheese Toast—Slice bread thin and butter liberally. Lay between two slices of it a thin slice of American dairy cheese; heat a little butter in a frying pan, put the cheese sandwiches in this, and brown delicately, turning long enough about it to have the cheese melted on the outside. Sprinkle with salt before serving.

Cheese Toast—If you have a cupful of sliced cheese in a saucepan and when it is melted add to it a cupful of milk, stir until thick and pour it over the toast. Heat an egg light, pour some of the hot cheese and egg upon it, and return to the saucepan, cook one minute, season with salt and red pepper and paprika, and pour upon buttered toast in a hot dish.

Stuffed Eggs.

Roll 3 eggs very hard, shell and cut in halves lengthwise. Take out yolks and mash them fine, mix with 1½ tablespoons olive oil, 1 small teaspoon of mustard, add pepper and salt and enough vinegar to thin sufficiently. Cut a little parsley very fine and mix in dressing, then fill cavities with dressing. Take two toothpicks and run through egg slantwise so they cross each other in center. They can be removed by the one who is to partake of the stuffed eggs. These can be varied by mincing 2 sardines very fine and adding to mixture before stuffing the egg.

Boiled Rice.

First wash the rice in cold water. Then place rice in a medium sized stewpan with the water two inches above the rice. This quantity of water must remain the same during the boiling. As soon as the water boils the heat must be lowered. Boil slowly for half an hour. The stewpan cover must be kept on the rice and not lifted during the boiling. That is the secret of Chinese success in rice boiling. It must not be stirred. It will then come out snowy white and every grain will be whole.

Graham Cake.

Three eggs, beaten with one cup of sugar, four tablespoons of hot water, one heaping cup of flour, sifted, with one heaping teaspoon of baking powder, and lastly add two teaspoons of anise seed. Bake in a large shallow tin. When done take from oven and let it cool a little. Turn out and cut into inch-thick slices. Cut each slice into two pieces. Return to tin and put into oven and brown on both cut sides.

Spice Cake.

Here is my recipe for spice cake that I always use unless I make the famous apple sauce cake: One and one-half cups of sugar, one cup of molasses, one-half cup of butter, one and one-half cups of sour milk, two and one-half teaspoons of saleratus, spice to taste, one cup of raisins, three cups of flour, three eggs beaten in last. This makes two good sized loaves.—Boston Globe.

Mother Eve's Pudding.

Take six ounces each of sliced apple, grated bread, chopped suet and washed currants and mix together in a bowl with a quarter of the rind of one lemon grated. Beat two eggs stiffly and add to the other ingredients. Boil in a buttered mold and serve with white sauce sweetened and flavored with vanilla.

Rhubarb Puffs.

Cream one cupful of sugar and two tablespoonfuls of butter, and two well-beaten eggs, one-fourth cupful of milk, one teaspoonful of baking powder, and flour to make a thick batter; then stir in one cupful of finely chopped rhubarb; half fill well-buttered cups and steam for half an hour. Serve with pudding sauce.

To Stop a Curtain.

If your curtain rolls up too violently and winds itself over and over the roller, put a screw-eye in the wood stick at the bottom, and then, if you happen to release the curtain suddenly, it will not wind over the roller.

TO BE SERVED TOGETHER

Accompaniments of Solid Dishes That Add to Their Flavor and Also Digestibility.

Boiled rice, new potatoes, peas or asparagus and mint sauce go well with spring lamb. Boiled lamb or mutton is improved by the addition of caper sauce, and should be accompanied by boiled rice and stewed turnip. Baked leg of mutton is served with brown gravy, rice croquettes and stewed turnips or Brussels sprouts.

Irish stew is best eaten with dumplings and boiled onions. Roast of beef can be accompanied by browned potatoes, string or butter beans, or asparagus. Broiled beefsteak can be accompanied by mashed or scalloped potatoes, cauliflower or asparagus. French fried potatoes are also a proper accompaniment of broiled beefsteak. Boiled tongue is served with tomato sauce and spinach.

Creamed potatoes and peas are served with broiled chops; broiled chops are served with tomato sauce and potatoes au gratin.

Cold meats, like hot meats, have their proper accompaniments. Sliced tomatoes with French dressing should be served with cold mutton. With cold lamb lettuce and chopped mint with French dressing are suitable. Mayonnaise of celery can be served with veal or cold chicken. Combined with tomato aspic it can be served with cold turkey. Cabbage salad with French dressing goes with cold ham, and apple sauce and cold slaw are delicious with cold pork.

Baked Ham.

Cover your ham with cold water and simmer gently just long enough to loosen the skin so that it can be pulled off. This will probably be from two to three hours. When removed put in a dripping pan in the oven, pour over a tablespoon of vinegar and one of hot water, in which dissolve a teaspoon of mustard. Bake slowly, basting with the liquid, for two hours. Then cover the ham all over with the skin of one inch with browned butter, press it down firmly, and do not baste again until the sugar has formed a thick crust, which it will soon do in a slow oven. Let it remain a full hour in the oven after covering with the sugar, until it becomes a rich golden brown. When done, drain from the liquor in the pan and put on dish to cool. When cool, not cold, press by turning another flat dish on top with a weight over it. It is fine and delicious because of the pressing.

Griddle Cakes.

Into a coffee cup of sour milk put half a teaspoon of soda and stir till it foams. Beat an egg, add to milk, with little salt, and tablespoon of sugar. Use either bread or pastry flour, to make stiff enough to spread, a very little, when dropped on griddle, in tablespoonfuls. Add half as much cream of tartar, as soda, to flour. Have griddle hot and well greased and you will find the fritters light and delicious. Adding cream of tartar was told to me years ago and find they are not only much lighter, but finely flavored, with no suspicion of sour milk about them.

Shad Roe a la Newburg.

Carefully place shad roe in a pan containing enough boiling water to cover it, add the juice of one-half lemon or two teaspoons vinegar; let the roe simmer in the water for 20 minutes; drain and keep hot; serve with the following sauce:

Heat one-half cup cream mixed with one-half cup milk, one teaspoon salt, one-quarter teaspoon cayenne pepper, and one-half teaspoon nutmeg in a double boiler for 10 minutes. Add the well-beaten yolks of two eggs to this and stir constantly until thick (about three minutes); lastly add two tablespoons Madeira wine.

Paragon Crumb Pie.

Blend together three cupfuls or flour, one cupful of sugar, one-quarter teaspoonful of salt, one-half cupful of butter, and set aside three-quarter of a cupful of these crumbs. Mix together one cupful of molasses and one cupful of hot water in which one teaspoonful of soda has been dissolved, and into this mixture stir the crumbs. Line two large pie pans with good pie crust and pour in the batter. Sprinkle the top thickly with the reserve crumbs and bake twenty minutes in a moderate oven.

Swedish Stew.

Swedish stew will make a savory change in meat dishes. Put into an earthen dish two and a half pounds stew beef cut into small slices, a large carrot sliced, three cloves, three round, three tablespoons pearl tapioca, one heaping tablespoon bread crumbs, one tablespoon vinegar, one-eighth of a grated nutmeg, salt and pepper. Add a little water, cover tightly and bake in a moderate oven five hours.

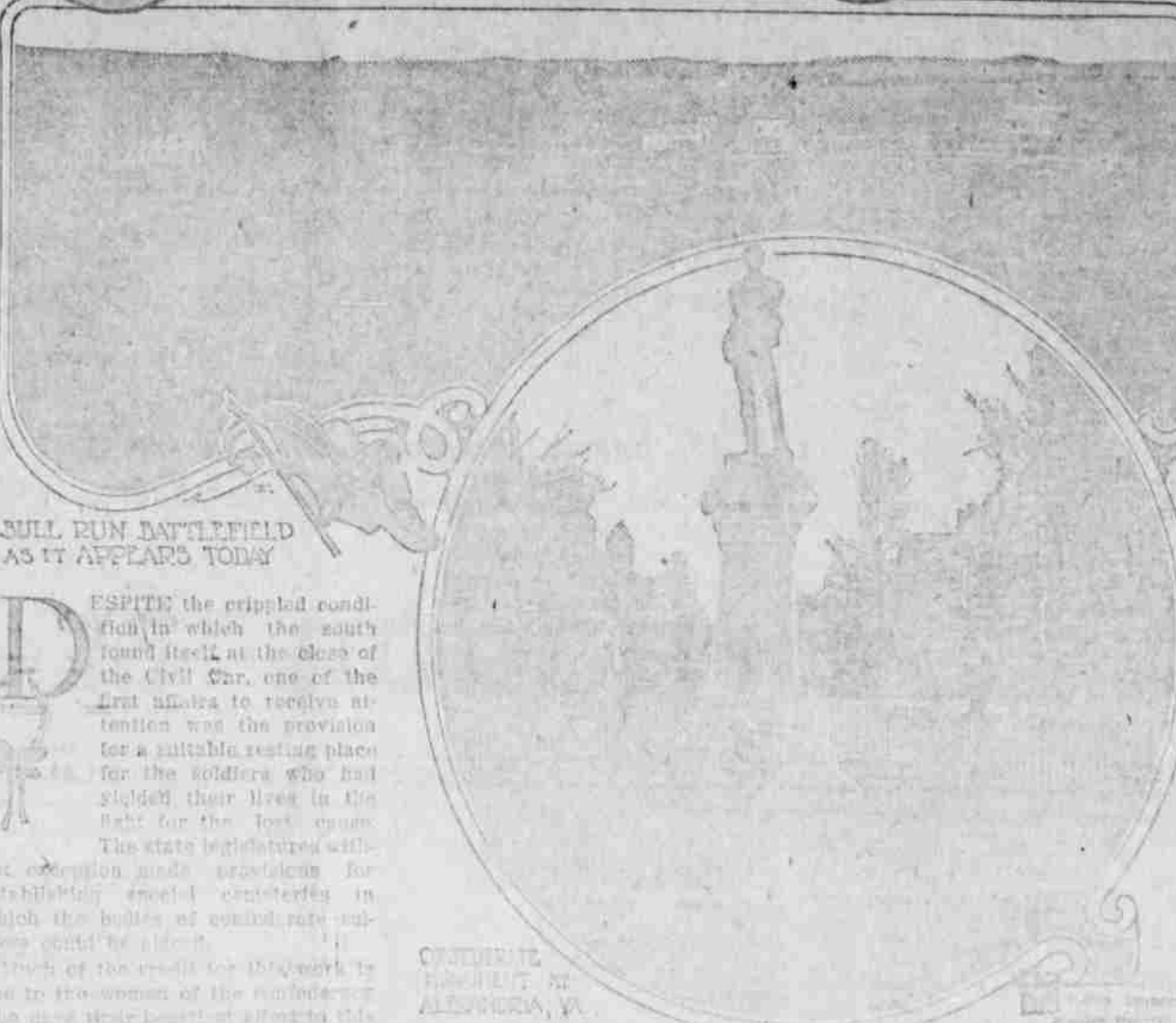
Transparent Pie.

Three eggs, one and one-half cups light brown sugar, piece of butter size of walnut and a grating of nutmeg. Beat the eggs very light; add sugar and beat until smooth. Then add the melted butter and nutmeg. When baking watch very closely till custard is set and do not allow to become hard. Remove from fire as soon as set. If desired a meringue or white cream can be put on top.

Steamed Apples With Oatmeal.

Carefully pare and core three tender apples, place each in a buttered cup, fill centers with grated maple sugar and steam until quite tender. Place in hot dish with freshly-cooked oatmeal, placing a spoonful in each cavity. Serve with cream.

HONOR the CONFEDERATE DEAD



SULLY RUN BATTLEFIELD AS IT APPEARS TODAY

DESPITE the crippled condition in which the south found itself at the close of the Civil War, one of the first moves to receive attention was the provision for a suitable resting place for the soldiers who had bled their lives in the fight for the lost cause.

The state legislatures will not exemption made provision for establishing a cemetery in which the bodies of Confederate soldiers could be placed.

Such of the results for the work is due to the women of the confederacy who have their heart set on this work. Whenever a battle was fought and a hospital was situated within the limits of the confederacy provision was made for suitable care for the dead. While the chief thought was naturally for the soldiers of their own army, even in that early day there was many a Union soldier's grave which was also the recipient of tender attention from the hands of the people against whom he fought.

There are more than fifty of these Confederate cemeteries scattered over the southern states and on Memorial day each still receives some tribute of remembrance. Each grave in these cemeteries has been marked in some way, either from the appropriations made for the purpose by the state or by the subscriptions and donations made by the people of the vicinity in which it is located. Special monuments of appropriate design still are being erected in honor of Confederate soldiers in each of the states represented in the confederacy and the state appropriations for this purpose have been most liberal. Some of the cemeteries have a number of monuments representing different appropriations. In the confederate cemetery at Charleston, S. C., there are six memorial monuments and a large number of memorial tablets.

Richmond has eleven monuments and a number of memorial tablets, and Winchester, in the same state, has nearly as many. In New Orleans the beautiful monuments erected to the memory of Confederate soldiers are especially noteworthy. The south also has honored the women whose loyalty and unselfish devotion inspired the valor of the men, and in the cemetery at Fort Mill, S. C., there recently has been erected a monument to the women of the south and another one to the faithful slaves, who, notwithstanding the temptation of proffered liberty, were loyal to their masters and to the charges committed to their care.

A number of new monuments are in process of erection in the south. Some of them are being placed in national cemeteries as, for example, each confederate state which had troops in the battle of Chickamauga will have its participation marked by a shaft in the Chickamauga National park. Similar action is to be taken in the near future for the battle fields of Antietam, Shiloh and Gettysburg.

The united action of the soldiers of the north and the south in connection with the Spanish war was the death blow to whatever factional feeling still existed between the two sections of the country and shortly after its close popular opinion began to favor the United States government making some provision for the marking of the graves of the Confederate soldiers with stones similar to those provided for the Union soldiers. President McKinley advocated it in a public address in Atlanta shortly after the close of the Spanish war.

At a reunion of the United Confederate veterans held a few months later, the matter was discussed and resolutions of appreciation adopted. It was voted, however, that any federal action taken for this purpose should

CONFEDERATE BATTLEFIELD AT ALEXANDRIA, VA.

refer only to the Confederate graves which are in northern states, as the care of such graves in the southern states is regarded as a sacred trust.

The first movement made toward a provision for marking the graves of the soldiers of the Confederate army and navy upon the part of the federal government was the appropriation by congress of \$2,500 for the purpose of gathering the remains of Confederate soldiers buried in Arlington and in various places in the District of Columbia and collecting them at one place in the National cemetery at Arlington.

It is asserted that George L. Rhinehart, a soldier of the 23d (or 26th) North Carolina Infantry, was the first Confederate interment made in Arlington. Many interments were made afterward of persons held to be "citizens in rebellion" until as late as the latter part of 1867. They were not all Confederate soldiers, a few being state prisoners of war who had been held in the Old Capitol prison in Washington. In all 370 persons classed as Confederates were buried there. When, after the marking of the graves of Union soldiers, there was a surplus left from the appropriation, part of it was used to mark these other graves, classing them as rebels, citizens, contrabands, prisoners of war, etc., and over their graves were erected plain marble headstones of similar description for all as civilians, having upon each only the number of the grave and the name of the occupant, so that there was nothing to distinguish the graves of the Confederate soldiers from other classes.

This was the condition until in the '70s, when 241 were removed by the states of Virginia, North and South Carolina, leaving 186. These were scattered about the cemetery in irregular groups intermingled with the graves of Union soldiers and others. This was discovered about 1898 and it was also found that there was 128 Confederate dead in the Soldiers' Home cemetery. These were collected and marked with headstones bearing the name, rank, company, regiment and state of the soldier. In June, 1903, the first memorial exercises were held over these graves.

Out of the reburial of the Confederate dead at Arlington arose an investigation conducted by the Charles Broadway Rouse camp of United Confederate Veterans regarding condition and location of the graves of the Confederate prisoners, who died in the federal prisons and military hospitals in the northern states. As a result of this a bill was passed by congress providing for the establishment of a commission to ascertain the location and condition of all the graves of Confederate soldiers who died in federal prisons and military hospitals in the north and who were buried near their place of confinement, and to acquire possession and control over all grounds where such prison dead are buried, which is not under control or in possession of the United States government.

This commission was directed to prepare accurate registers in triplicate.

BEATS THE JEWELER'S PLAN

Cheerful Chap Saves 100 Per Cent. on His Diamond Purchases by Not Buying.

"I notice an advertisement of a Jeweler's," said the Gloomy Individual, helping himself to the sugar "that says for one week only he can save buyers 75 per cent. on their diamond purchases."

The Cheerful Chap shrugged his shoulders

"I know a way to save more than that," said he. "In fact, I am doing it. Up to date I have saved exactly 100 per cent. on my diamond purchases during the holidays."

Yawning, he folded his napkin.

"By not buying any."

But the remarks of the Pensive Individual were lost in the noise the Cheerful Chap made, as he pushed his chair back from the table.

Did You Tell Her?

"I suppose your wife was more

than delighted at your raise of salary, wasn't she?" asked Larkin of Robin.

"I haven't told her yet, but she will be when she knows it," answered Robin.

"How is it that you haven't told her?"

"Well, I thought I would enjoy myself a couple of weeks first."

A woman is almost pretty when she is helpless to a million, and a beauty when she inherits it.

German electricians have found that snow never collects on transmission lines that carry 100,000 volts or more, even when they are not charged and cold.

The changes of salinity and their time of occurrence have been found to precede certain seasonal types of weather, and it is believed that monthly observations of the salinity would give a general weather forecast for the British Isles four or five months ahead.

Irish Sea a Noval Barometer.

The degree of saltiness of the Irish sea is the indicator Prof. H. Bassett proposes to use for long-distance weather predictions. The salinity is found to vary in a period of about one year, with corresponding changes in temperature, the water being more salty and relatively warmer in winter and spring and fresher and relatively cooler in summer.

It is argued that the alterations of temperature must affect the number and character of the cyclones coming from the ocean.

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The ONLOOKER

WILBUR D. NESBIT

The FANS



Contents of the fan should be kept in a fan's pocket.

To be a fan is a common name of a fan.

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